



# SPOTLIGHT RECIPE

## GRILLED ROADSIDE CHICKEN WITH GREEN ONIONS

- Place the ancho chile powder, oregano, ground cloves, cinnamon, paprika and cumin in a bowl. Mix thoroughly. Add the garlic cloves, apple cider vinegar, orange juice, kosher salt and black pepper.
- Brush the rub on/over the entire chicken. Save the extra rub for use during the cooking process. Put in a container, cover and refrigerate for 2 to 3 hours. Take it out of the refrigerator and let it sit for 15 minutes. In the meantime, prep a charbroiler or grill.
- Place the chicken on top of the grill and let cook, basting occasionally. Cover and cook until the internal temperature of the breast of the chicken reaches 165 F and juices from the chicken run clear, about 45 minutes. Remove from the grill and let rest for 10 to 15 minutes.
- While the chicken is resting, brush the green onions with olive oil and season with kosher salt. Place on top of the grill and cook until brown and tender. Take off and set aside.

### For the salsa

- Place the tomatoes on top of the grill and roast until charred on each side. While the tomatoes are cooking, dice the red onion and chop the cilantro. Once the tomatoes have charred, place them on a cutting board and chop.
- Place the chopped tomatoes, diced red onions and cilantro in a bowl. Add lime juice and the remaining olive oil.
- Serve the salsa with the chicken.

## Ingredients

Servings: 4

For the rub

- 1 1/2 teaspoons ground ancho chile powder
- 1 teaspoon dried Mexican oregano
- Pinch of ground cloves
- 1/2 teaspoon ground cinnamon
- 1 teaspoon paprika
- 1/2 teaspoon cumin
- 2 garlic cloves, minced fine
- 3 tablespoons apple cider vinegar
- 1/4 cup orange juice
- 2 tablespoons kosher salt
- 1 teaspoon black pepper
- One 3-pound fresh whole chicken
- 2 bunches green onions, large
- Olive oil

For the salsa

- 1/4 cup olive oil
- 1 pound fresh tomatoes
- 1 red onion, medium
- 1 tablespoon cilantro, chopped
- 1 tablespoon lime juice

